

25th December

NO-GLUTEN CONTAINING CHRISTMAS DAY MENU

Dishes on this menu are made with ingredients that do not intentionally contain gluten. Due to the risk of cross-contamination we cannot guarantee our dishes are 100% free from gluten. Please ensure a member of the team is aware you are ordering from our No-Gluten Containing Menu.



BOOK ONLINE NOW

You can view our allergen information if you download the Greene King app, or visit our website at www.greeneking.co.uk

Please advise the team of any dietary requirements before ordering. (V) Suitable for Vegetarians, (Ve) Suitable for Vegans. Please note that we do not operate a dedicated vegetarian/vegan kitchen area. (N) Dish contains Nuts, †Fish, poultry and shellfish dishes may contain bones and/or shell. Scampi may contain one or more tail per piece. * All stated weights are approximate before cooking. Our dishes are prepared in kitchens where nuts and gluten are present as well as other allergens; we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross contamination. We do not include 'may contain' information. Our menu descriptions do not list all ingredients. Dishes may contain alcohol. Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit. We would advise all of our guests contact a member of the team on the date of their visit to confirm the allergen information of their selected meals. GK8006/5614

3 COURSES FOR 54.95

plus a **glass of fizz** or **soft drink*** on arrival

STARTERS

Scallops and Crushed Peas †

Pan-fried scallops on a bed of crushed peas with a charred lemon and parsley oil drizzle

Venison & Green Peppercorn Terrine

With a warmed rustic seeded roll and spiced pear & fig chutney

Cauliflower & Chestnut Soup (v)

With a rustic seeded roll

Cheese Fondant (v)

Camembert fondant with an oozing cheese centre served with blistered vine tomatoes, rocket and spiced pear & fig chutney

MAINS

Duo of Beef

8oz* sirloin steak with a pulled beef rib cottage pie, Chantenay carrots, beef dripping gravy and duck fat roast potatoes

Grilled Halibut & Black Tiger King Prawns †

With garlic butter, smashed roast new potatoes and Chantenay carrots

Turkey Dinner

With a pig in blanket, duck fat roast potatoes, Chantenay carrots, sprouts, broccoli and maple glazed parsnips

Roasted Stuffed Pepper (v)

Stuffed with a parsley basmati rice, roasted red onion and rich tomato sauce, topped with melted Violife Le Rond, served with fluffy roast potatoes, roasted Chantenay carrots, broccoli, sprouts, maple roasted parsnips and a rich gravy

DESSERTS

Chocolate & Orange Tart (ve)

Rich and citrusy chocolate & orange tart with vegan ice cream and orange slices

British Cheese Board (v)

Blacksticks Blue, Hampshire Winslade and Barber's 1833 Vintage Cheddar with a rustic seeded roll and a spiced pear & fig chutney